

YOUR
Kelvinator
REFRIGERATOR

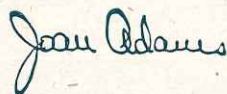


F O R E W O R D

Your selection of a Kelvinator Refrigerator is conclusive evidence that you wanted the very finest in modern food-preserving equipment. Now that you have it, you will soon learn first-hand all the reasons for Kelvinator's nation-wide popularity.

This booklet has been prepared to show you how to make the most efficient use of your new refrigerator, how to enjoy to the fullest all the advantages and satisfaction it contributes to the operation of your kitchen.

As a further contribution to that satisfaction . . . in the back of the booklet is a section of recipes carefully chosen for use with your Kelvinator. They are thoroughly practical recipes . . . every one kitchen-tested. We know you will find them helpful in planning meals that are tempting, appetizing and enjoyable.

A handwritten signature in cursive script, reading "Joan Adams".

Director, Kelvinator Kitchen



THE PROMISE OF YOUR KELVINATOR

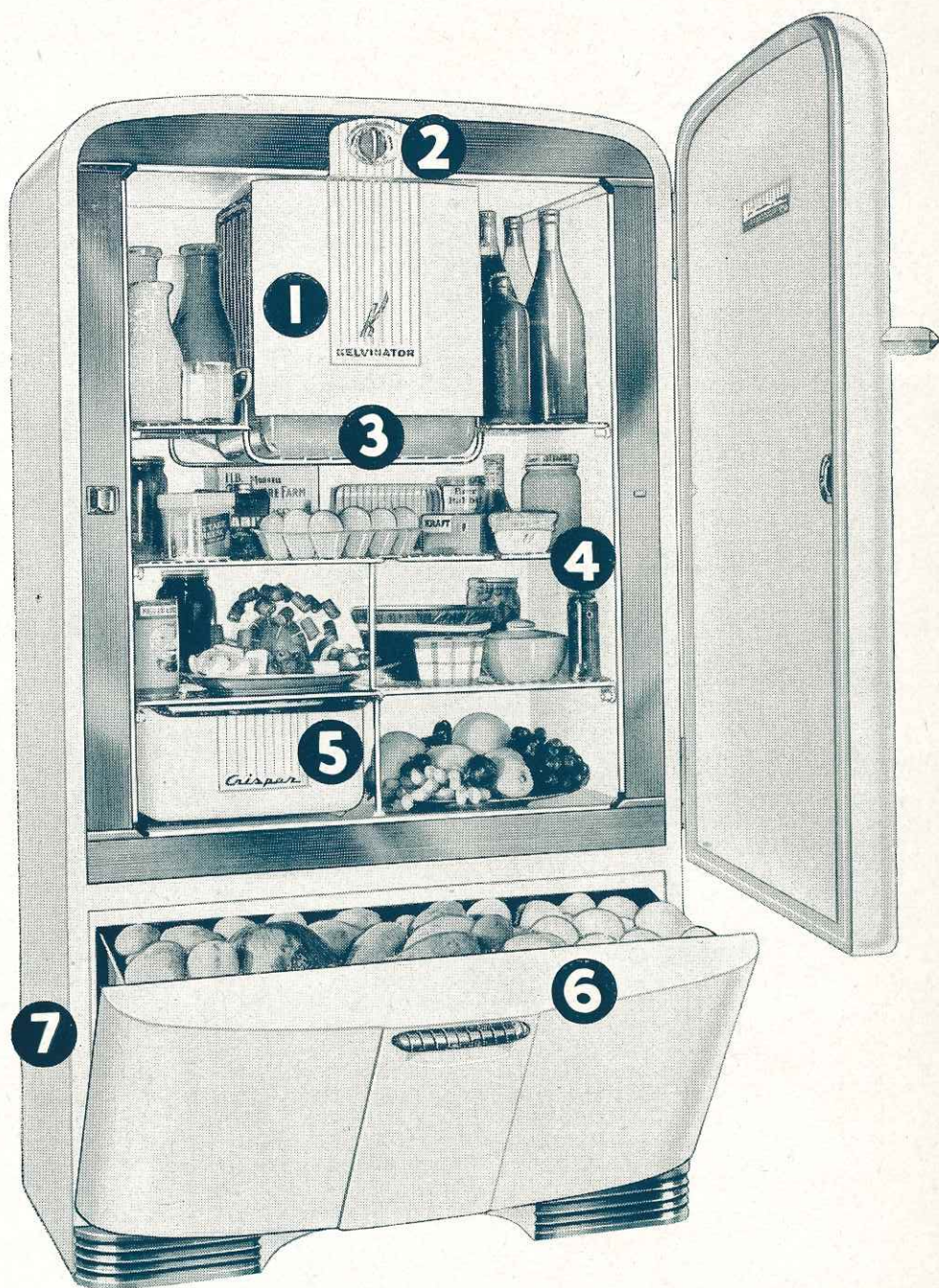
Your new Kelvinator Refrigerator brings you first of all dependable protection of perishable foods.

But it brings you much more...

The interior of the refrigerator cabinet has been planned with unusual thought and consideration for your storage needs. As a result, it is arranged just the way you want and need it. There are convenience features to meet every requirement... the commodious High-Speed Freezer... generous tall-bottle space... practical shelf arrangements... spacious Crisper... handy Meat Chest or Chilling Tray.

The exterior design of the gleaming white cabinet is smartly simple so that it blends in with whatever decorative style you adopt for your kitchen today... or tomorrow. And this same simplicity assures easy cleaning.

One of the most important features of your new refrigerator is the trouble-free Polarsphere Sealed Unit. It is this mechanical unit which has built Kelvinator's reputation for uninterrupted and reliable service. It is a feature you will cherish more and more as the years go by and your Kelvinator continues to serve you efficiently and faithfully.



The Kelvinator Refrigerator pictured here is Model C-7. However, if you selected another model you can still use this illustration as a guide to identify features of the Kelvinator you own.

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WHAT TO STORE IN YOUR KELVINATOR REFRIGERATOR

Ever watchful of the well-being of your family, you recognize the fact that proper protection of perishable foods by refrigeration is vital to their health.

Not only does refrigeration protect these foods by restricting the growth of bacteria, but at the same time it preserves valuable nutrients and safeguards flavor and quality.

Your Kelvinator has been designed so that you can make efficient use of every bit of space and thus give this indispensable protection to a wide range of perishable foods.

The following chart has been prepared to help you know which foods to keep in the food storage compartment of your Kelvinator.

Batters and Doughs

- Bread
- Cake
- Cooky
- Doughnut
- Pancake or Waffle
- Pie Crust
- Rolls

Berries

Bottled Beverages

Bottled Foods

- Unused portions

Bread

Candy

Canned Foods

- Unused portions

Chocolate

Consomme, jellied

Dairy Products

- Butter
- Cheese
- Cream
- Milk

Fats

- Drippings
- Lard
- Margarine
- Vegetable Oils

Eggs

Fish

Frozen Foods

Fruits, fresh and cooked

- Except bananas

Fruits, dried

- Opened packages

Fruit Juices

Game

Ice Cream

Jams and Jellies, opened

Leftovers

Mayonnaise and Salad Dressing

Meat

Mixes

- Biscuit
- Pie

Nut Meats

Poultry

Ready-to-serve Foods

- Prepared in advance

Sandwiches

Sauces

Shell Fish

Soup Stock

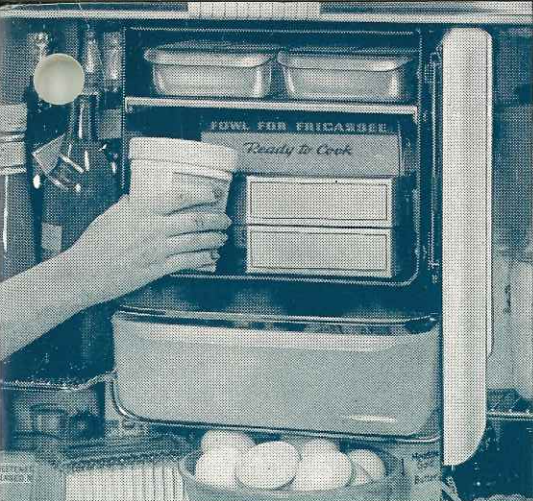
Vegetables, fresh

- Except potatoes, dry onions, squash, rutabagas which should go in the Vegetable Bin

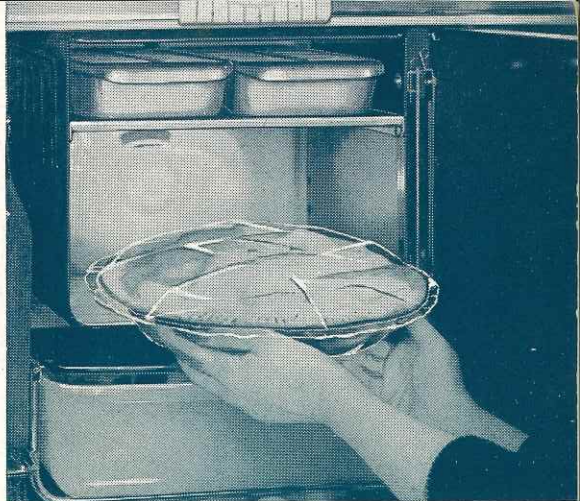
Vegetables, cooked

Vegetable Juices

Different foods require differing degrees of temperature and humidity. Therefore, each type of food should have its special place in your refrigerator. You will find a simple guide to the proper placement in the description of the various Kelvinator features on the following pages. Pointers on preparing foods for storage are on page 17.



Ideal Storage Space for Frozen Foods



A Convenient Place for the Freezing of Foods

HIGH-SPEED FREEZER

The High-Speed Freezer of your Kelvinator Refrigerator enables you to freeze ice cubes and foods efficiently and conveniently. It also provides generous space for the storage of frozen foods.

To make ice cubes: Wash the ice tray and grid in cool soapy water and rinse. Then fill the tray with fresh water, put the grid in place and slide the tray onto a shelf in the freezing compartment. Freezing speed of the sections in the compartment varies, the bottom of the freezer being the fastest, and the top and middle shelves following in that order.

For quickest freezing of ice cubes, turn the Temperature Control to Number 6 (Colder) setting and leave it there until the cubes are frozen. Then reset at the normal position.

To freeze meat, fish, poultry, ready-prepared or leftover food: Wrap it in moisture-vapor-proof paper, heat seal and place it on the bottom of the freezer. After fruits and vegetables have been prepared for freezing, seal them in moisture-vapor-proof packages and place them on the bottom of the freezer. Turn the Temperature Control to Number 6 (Colder) setting and leave it there until the food is frozen. Then reset at the normal position.

Leave commercially frozen foods in their containers to store them in the High-Speed Freezer. If your Kelvinator has a removable shelf in the freezer, you can take this out to make more space for bulky packages.

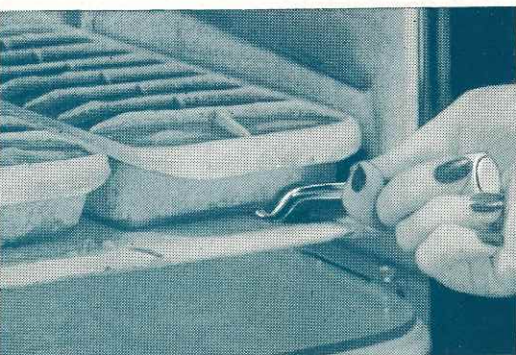
Never refreeze frozen vegetables or fish which have thawed.

Store commercial ice cream in the carton or package in direct contact with the bottom of the freezing compartment. Set the Temperature Control at colder than normal temperature.

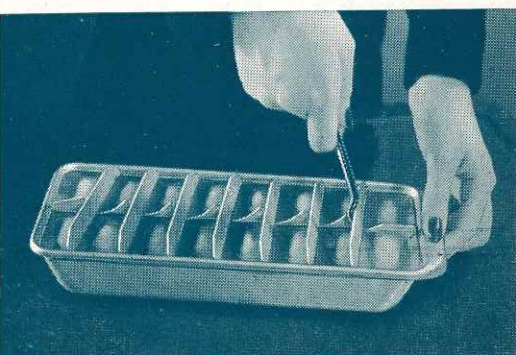
Hints for making frozen desserts are on page 38.

ICE CUBE TRAYS

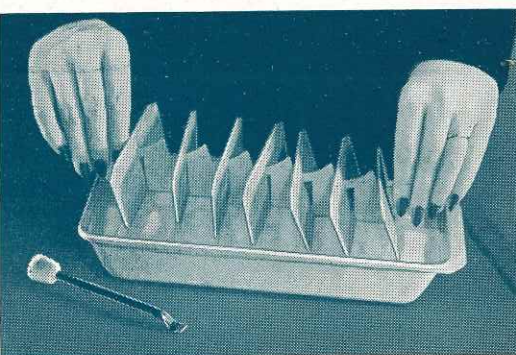
All Kelvinator Refrigerators, except Model CS-7, are equipped with four ice trays with movable grids and a cube release lever. Two of the four trays in the CS-7 are of this type.



To release the tray from the sleeve: Exert a slight pressure upward on the front of the tray. If abnormal freezing conditions have existed and this pressure will not free the tray, place the curved end of the cube release lever under the bottom of the tray and pry up.



If you want but two ice cubes, place the curved end of the cube release lever in the notch behind the first cross partition of the grid marked "Start Here." Pry the cross partition to an upright position, turn the tray upside down, and the cubes will drop out. If you want more cubes, pry up other cross partitions.



To release a full tray of cubes: Operate progressively from the end of the grid marked "Start Here," to the other. Pry each cross partition to an upright position, then take each end of the grid between the fingers and thumbs and lift vertically, allowing the cubes to fall back into the tray.

CHILLING TRAY OR MEAT CHEST

Since fresh meats, poultry and fish keep best at temperatures lower than the average in the food storage compartment, put them in the Chilling Tray or Meat Chest, depending upon the Kelvinator model you have chosen.

Ordinary paper absorbs the juices, so remove it immediately from meat, poultry and fish. Wipe with a damp cloth before storing.

If your Kelvinator has an open Chilling Tray, cover the meat or poultry lightly with waxed or parchment paper. If it has a sliding, glass-covered Meat Chest, no other covering is needed.

Wrap fish in waxed or parchment paper to prevent transfer of odors to other foods. If it is to be stored for more than a day, place it in the freezing compartment.

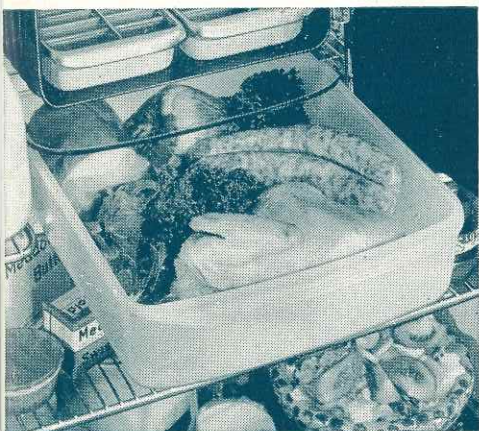
Do not store chopped meat for an extended length of time, because its many cut surfaces make it especially susceptible to spoilage. Cook and serve meats like liver, kidneys, sweetbreads and brains also soon after purchase.

Wrap bacon and other smoked meats in waxed paper before storing them in the Chilling Tray or Meat Chest. If you want to keep them for any length of time, cover them tightly and store them separately from fresh meats . . . on one of the refrigerator shelves.

Cover luncheon meats and cold cuts individually and store.

Before defrosting your Kelvinator, empty the Chilling Tray or Meat Chest and let it serve as a defrosting tray. At other times, the tray or the Meat Chest, without the cover, is an excellent place to store extra ice cubes or to chill bottled beverages quickly.

Meat Chest



Chilling Tray



FLEXIBLE SHELF ARRANGEMENTS

FIVE-WAY MAGIC SHELF

The diagrams shown here illustrate the flexibility of food storage arrangement in Models C-7 and CD-7 which have the Five-Way Magic Shelf.



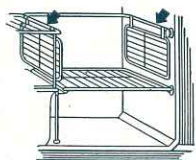
1

You may use the Magic Shelf as a standard, full-width shelf for ordinary day-to-day storage needs.



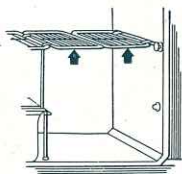
2

Drop one half of it and you have space for containers too tall to place between standard shelves.



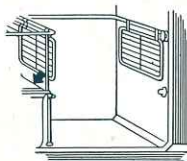
3

Drop both halves of the Magic Shelf and there is still more space for tall containers and bulky foods.



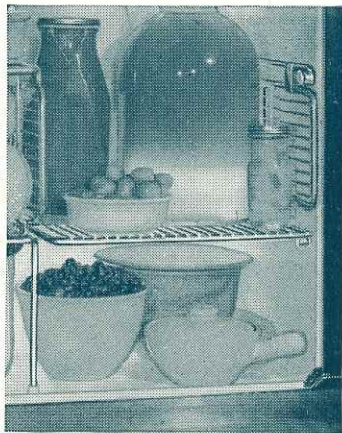
4

You can reallocate space in still another way by using the Magic Shelf as a standard shelf and removing the one beneath.



5

Drop both halves, remove the lower shelf, and you have ample space for a large watermelon or unusually bulky containers.

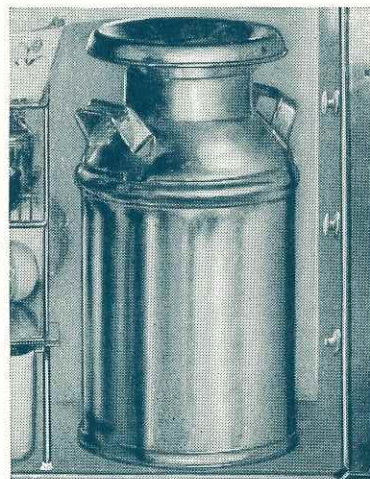
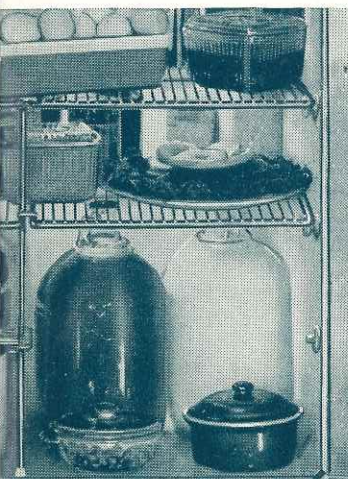
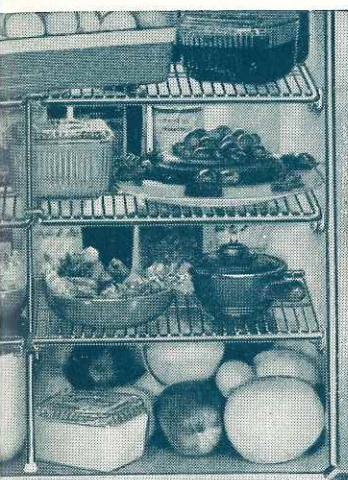


The Magic Shelf simplifies storage of large containers.

ACCOMMODATE LARGE CONTAINERS

THREE HALF-SHELVES

The three removable Half-Shelves in Model C-9 make possible six different space arrangements. These range from standard to the one which will accommodate a five-gallon milk can. Thus you can conveniently make provision for almost anything you might want to store in your Kelvinator.



CRISPER

Because of their high water content, most vegetables require super-moist storage conditions to preserve their garden-freshness. This is especially true of the green and leafy variety and those which must be crisp when they are served raw. Therefore, the Crisper is the ideal storage place for them.

Wash and trim off unusable parts of such vegetables as spinach, endive, chicory, parsley, water cress, leaf lettuce, Brussels sprouts and broccoli. Store them, with the water which clings, in the tightly-covered Crisper. If they are slightly wilted, they will become crisp upon being chilled.

Clean and wash asparagus and radishes and prepare them for cooking or serving before putting them in the Crisper.

Wash tomatoes, cucumbers, green and red peppers, green and wax beans, artichokes and eggplant. You need not wash peas in the pod or corn on the cob first.

Wash, trim and drain head vegetables like lettuce, cabbage, cauliflower and celery. You may want to save the celery tops for soups or garnishes.

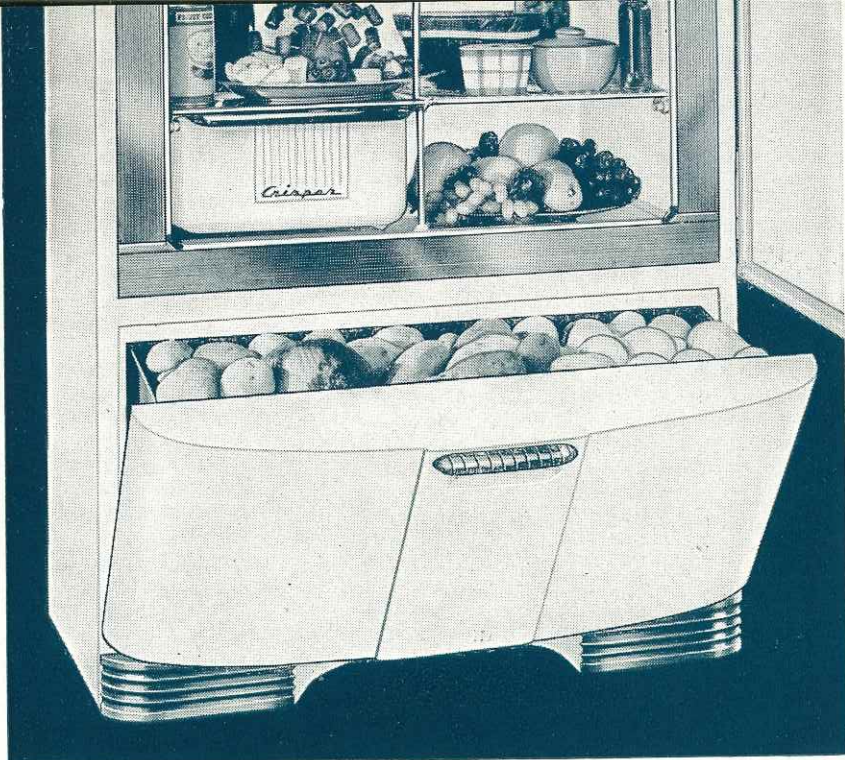
Clean and wash green onions and leeks. Wrap them in waxed paper and put them in the Crisper. Wrap cut dry onions in waxed paper, too, before storing them in the Crisper.



Store root vegetables like beets, white turnips, kohlrabi, parsnips and carrots in the Crisper. First, wash them well, remove the tops and ends.

You may also store in the Crisper: leftovers, uncovered; cut citrus fruits or melons; and other fruits, such as apples and peaches, which have a thin protective covering.

You may prepare sandwiches, both closed and open-faced, and sandwich loaves in advance, wrap them in waxed paper and store them in the Crisper where they will stay fresh and moist.



VEGETABLE BIN

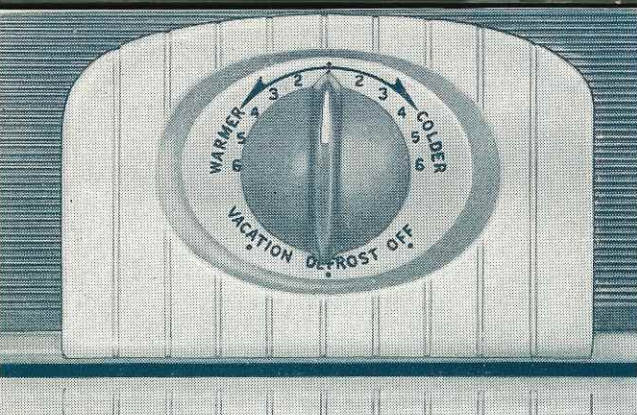
In the base of all Kelvinator Refrigerators, except Model CS-7, there is a convenient, tilt-out Vegetable Bin for the storage of dry vegetables which do not require refrigeration. These include potatoes, dry onions, squash and rutabagas.

TEMPERATURE CONTROL

The Temperature Control regulates the degree of cold both in the food storage compartment and in the High-Speed Freezer. As soon as you plug the refrigerator into the outlet, it begins to operate. To stop the operation without disconnecting the refrigerator, turn the Temperature Control to "Off."

FOR NORMAL USE set the control at the Number 1 position, which is at the top center of the dial.

FOR A WARMER SETTING turn the control to the left, or counter-clockwise. A warmer setting is advisable when there is less food to keep, when the refrigerator is not used a great deal and the door is not opened frequently, when the refrigerator is in a cool kitchen or when the weather is cold. **But do not use a warmer setting when there**



is food in the High-Speed Freezer.

FOR THE VACATION SETTING turn the control to the left, or counterclockwise. This provides the small amount of refrigeration necessary to protect less perishable foods during several days' absence.

This setting also keeps your Kelvinator food compartment cool enough so that there is no delay in reducing the temperature to the desired point when you return. **Vacation setting, however, should not be used when there is food in the High-Speed Freezer.**

FOR A COLDER SETTING turn the control to the right, or clockwise. A colder setting may be desirable when the kitchen temperature is extremely high or when there is an unusual amount of food to be chilled or frozen.

FOR A FAST FREEZING SETTING turn the control to Number 6 (Colder) position. This is for especially fast freezing of ice, desserts and salads.

CAUTION: Be certain to turn the control to the normal setting after the fast freezing has been completed. Otherwise, foods in the regular food storage compartment may freeze.

IF THE REFRIGERATOR IS NOT COLD ENOUGH...

If the temperature in your Kelvinator Refrigerator seems to be running abnormally high, determine—before calling a service man—whether:

The Temperature Control has been left unintentionally at "Off."

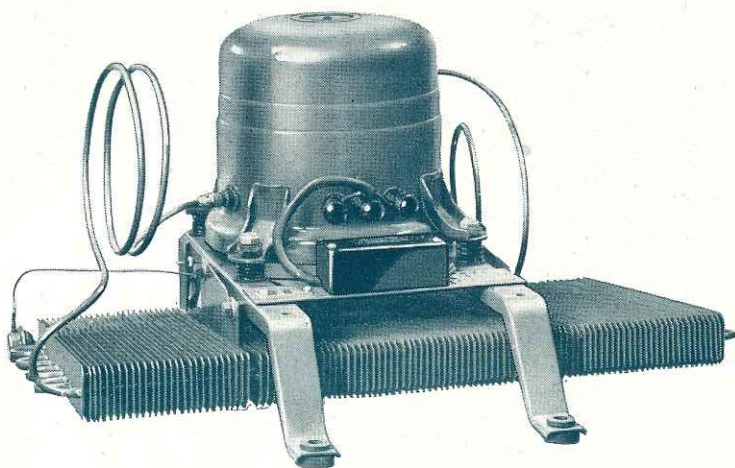
The main house fuse has blown.

There is excessive frost on the High-Speed Freezer.

Air circulation is blocked by over-crowded shelves, improper arrangement of dishes, or paper or any other covering on the shelves.

The cabinet door has recently been opened more than normally.

If none of these conditions is responsible, call an Authorized Kelvinator Dealer.



POLARSPHERE SEALED UNIT

The Polarsphere Sealed Unit is the mechanical part of your Kelvinator, the part which produces the cold. It has been so precisely designed and so carefully built that you do not have to give it any attention.

This mechanism, consisting of a reciprocating compressor powered by an electric motor, is assembled in a shell of steel with a lifetime supply of oil. It is permanently sealed so that no dirt, moisture or even air can get into the working parts and interfere with their efficient operation.

An automatic reset overload device provides extra protection by preventing the motor from reaching an excessively high temperature because of overloading or failure to start. Should an abnormal condition arise, this device opens the electric circuit for a few minutes, then closes it again. Should the abnormal condition continue, it opens the circuit again and again—preventing the motor from being burned out.

If this should persist to the extent that the freezer begins to defrost, turn the Temperature Control to "Off" and call your Kelvinator Dealer. See "If the Refrigerator Is Not Cold Enough . . ." page 14.

AUTHORIZED KELVINATOR SERVICE

Call only an Authorized Kelvinator Dealer if your Kelvinator needs any service. A trained service man, who uses genuine Kelvinator service parts, will respond to your call.

DEFROSTING

To maintain the economical operation for which your Kelvinator is famous, do not let the frost on the High-Speed Freezer exceed 1/4-inch thickness. When the frost becomes too thick, it acts as an insulator, prevents efficient cooling and forces the motor to run longer than it would otherwise.

When ice, resulting from spilled water, becomes uneven and thick on the freezer shelves, there is poor contact between the freezing trays and the freezer. This condition impedes the fast freezing which is possible in the Kelvinator High-Speed Freezer.

For these reasons, regular defrosting is recommended.

TO DEFROST: Turn the Temperature Control to "Defrost" and leave it there.

Remove the food from the Chilling Tray and let it serve as a defrosting tray. If your Kelvinator has a Meat Chest, remove the cover and food, and it will be an

efficient defrosting tray.

You need not leave the cabinet door open unless you want to complete the defrosting in a very short time. In this case, turn the Temperature Control to the "Off" position.

When frozen foods are stored in the High-Speed Freezer, it is desirable to accomplish defrosting rapidly. This can be done by filling the ice trays with warm water and placing them in the chest. The frozen foods can be safely placed on the lower refrigerator shelves during the short time necessary to defrost in this manner.

Do not strike or try to chip the ice with a sharp knife or hard object, for you might injure the freezing unit.

When the freezer is entirely clear of frost, clean it. After cleaning the rest of the interior, return the Temperature Control to the normal setting.

CLEANING

It is advisable to clean your Kelvinator thoroughly during defrosting.

SHELVES. Remove and wash them in warm soapy water and rinse at the sink. Dry.

GLASS COVERS. Wash the glass cover of the Meat Chest and Crisper in lukewarm water and dry.

HIGH-SPEED FREEZER. Wipe with a damp cloth. Wash the trays in cool/soapy water and rinse well. Fill them with fresh water and replace them in the freezer.

PORCELAIN-ENAMEL INTERIOR. Use two tablespoons of borax to a quart of lukewarm water. Do not use soap or a harsh scouring powder. Never allow acids to remain on a porcelain surface. Although the bottom of the food storage compartment is acid-resisting, long exposure to lemon juice or other acid food can harm it.

PERMALUX EXTERIOR. Use a lukewarm solution of mild soapsuds; wipe with a

cloth wrung out of clear water, and dry. Kelvinator Cleaner & Wax, obtainable from your dealer, is made especially to keep this finish sparkling white.

PLASTIC PARTS. Wash with warm water; you may use mild soapsuds if necessary. Rinse and dry. Do *not* use any cabinet cleaner or polish on these parts which include the Temperature Control escutcheon, decorative panels on the freezer door and Crisper, and the cabinet door handle. Such agents might dull or scratch the smooth, polished plastic surface.

CONDENSER. For economical operation, the condenser (finned radiator) under the Polarsphere Sealed Unit in the machine compartment in the lower part of the cabinet, must be kept clean. Remove the Vegetable Bin or machine compartment door and clean off all dirt and lint with the suction hose of a vacuum cleaner or with a long-bristled brush.

PREPARING FOOD FOR STORAGE IN YOUR KELVINATOR

Usually it is best to remove foods from packages, paper sacks or wrappings before placing them in your Kelvinator Refrigerator.

Wipe or wash bottles, especially the pouring top.

Cover moist foods to prevent drying out, to avoid flavor or odor transfer and to keep frost on the freezer at a minimum.

In placing foods on the shelves, allow space for free circulation of air necessary to the maintenance of proper temperatures throughout the cabinet.

Store foods with strong odors or flavors—cantaloupe and strawberries, for example—which cannot be kept in closed containers, on an upper shelf. Thus you will avoid transfer of odors or flavors in the upward circulation of air. Wrap or cover these foods with waxed or parchment paper.

Allow hot foods to cool to room temperature before placing them in your Kelvinator.

BATTER (Such as Waffle and Pancake)—Store in a covered dish.

BERRIES—Unwrap, spread on a plate, cover with waxed paper. Do not wash them until you are ready to use them.

BISCUIT AND PIE MIXES (Made with animal shortening)—Keep in a covered dish.

BOTTLED BEVERAGES—See Milk.

BUTTER—Store in original carton or in a covered dish.

CHEESE—Store in a covered dish. A thin coating of butter will keep cut surfaces fresh.

DOUGH (Yeast Rolls and Breads)—Place in a container of sufficient size to allow for expansion, cover.

EGGS—Leave them in the carton.

Put egg yolks in a dish, cover with water, then cover the dish. You may store egg whites in a tightly-covered glass jar for several days.

FISH AND SHELL FISH—See "Chilling Tray or Meat Chest," page 9.

FROZEN FOODS—Store in the original containers in the bottom part of the freezing compartment.

FRUITS—With thick protective coverings, such as oranges: Wash well, dry and place on the most convenient shelf. Put cut citrus fruits or melons in the Crisper, or cut side down on a plate on one of the shelves.

Those, like grapes, apples, peaches, pears, apricots, with thin skins: If there is space, place them in the Crisper since they should have moist storage.

Dried fruits: Store opened packages on any convenient shelf.

FRUIT AND VEGETABLE JUICES—Store covered.

ICE CREAM—See "High-Speed Freezer," page 7.

JAMS AND JELLIES—Cover opened jars.

LEFTOVERS—Store in covered containers.

MAYONNAISE AND SALAD DRESSING—Store an opened jar on the tall-bottle shelf, as far away from the freezer as possible.

MEAT—Uncooked: See "Chilling Tray or Meat Chest," page 9. Place a cut too large for the tray or chest, on a plate and cover lightly with waxed paper. Cooked: Place in the refrigerator as soon as it has cooled. If you cannot put it in a covered container, cover it lightly with waxed paper.

MILK AND CREAM—Put milk and cream in the tall-bottle space as soon as they are brought into the house. Store opened cans of evaporated and condensed milk with the fresh milk.

NUT MEATS—Store in a tightly-covered glass container.

OLIVES AND PICKLES—Store in their own liquor in a covered container.

PIE DOUGH—Store in a covered dish.

PIES—These may be made in advance, frozen and stored in the High-Speed Freezer. They need not be thawed before baking. Do not use a glass pie plate for freezing.

SAUCES—Store in a covered dish.

VEGETABLES—Dry: See "Vegetable Bin," page 13. Green, Leafy and Some Root: See "Crisper," page 12. Cooked: See Leftovers.

RECIPES

ICED BEVERAGES

The casual serving of an icy cold beverage may be a relatively minor custom . . . but what thoughtfulness, what hospitality it expresses! And now that you have your Kelvinator to provide you with a generous and constant supply of ice cubes, you can always be the gracious hostess and serve refreshing drinks whenever you desire.

While such beverages are in greatest demand on hot summer days, they inspire a friendly and gala atmosphere and are welcome on any occasion the year 'round. Ice cream sodas, for instance, know no season, and you can serve one at a moment's notice if you have commercial ice cream in your Kelvinator. All you need do is combine a scoop or two of ice cream with a little syrup for flavoring, and chilled charged water.

Orange pekoe tea and lemon juice are good basic foundations for fruit punches. In selecting other fruit juices for punch, try to include at least one with some color . . . berry or grape juice . . . to create a more pleasing effect. Float slices of fruit in the punch for a finishing touch.

Sweeten iced beverages with simple syrup since it dissolves much more readily than sugar. Always keep a supply of this syrup, as well as chocolate and caramel syrups for flavoring, in your Kelvinator.

Remember that the lower the sugar content, the more refreshing an iced drink is.

It is a simple matter to make fancy ice cubes to serve in beverages. Fill a tray 1/3 full of water and let it freeze until it will support a small piece of fruit. Drop a maraschino cherry, lemon or orange slice, pineapple cube or mint sprig into each cube section. Add enough water to anchor the fruit and freeze. After the fruit is set firmly in place, add enough water to fill the tray and complete the freezing.

SIMPLE SYRUP

1 cup sugar

1 cup water

Combine sugar and water. Boil 5 minutes. Cool and store in a covered jar in your Kelvinator.

ICED TEA

Freshly-brewed tea makes the most successful *iced* tea. For each serving, use 1 teaspoon of tea to each cup of freshly-boiled water. Put the tea in a china or glass teapot. Pour the boiling water over it. Let it steep 3-5 minutes. Pour the hot tea over ice cubes in tall glasses. Serve with lemon slices. If you prefer, you may sweeten the tea slightly before pouring it over the ice.

ICED COFFEE

To have the most aromatic and best flavored iced coffee, brew the coffee just before serving; never use leftover coffee.

Make the coffee double strength to allow for dilution by the ice. For each serving, use 4 level tablespoons of ground coffee to each $\frac{3}{4}$ cup of water. Brew it by whatever method you prefer. Pour the hot coffee over ice cubes in tall glasses. Serve with sugar and cream.

FRUIT PUNCH

$\frac{1}{2}$ cup sugar	1 cup water
1 number 2 can loganberry juice	peelings from 1 cucumber
juice of 3 lemons	1 pint ginger ale
juice of 3 oranges	fresh mint

Dissolve sugar in fruit juices and water. Chill in your Kelvinator. Pour over ice cubes in a beverage pitcher. Add cucumber peelings and ginger ale and garnish with fresh mint. Yield: 8 glasses.

GINGER MINT PUNCH

$\frac{1}{4}$ cup fresh mint leaves	$\frac{1}{2}$ cup lemon juice
$\frac{1}{2}$ cup sugar	2 cups orange juice
1 cup water	1 quart ginger ale
sprigs of fresh mint	

Wash mint leaves and cut fine. Bring sugar and water to the boiling point. Add cut mint leaves and cool. When cool, place in your Kelvinator to chill. Just before serving add chilled fruit juices and ginger ale. Garnish glasses with sprigs of mint. Yield: 8 tall glasses.

SPICED CIDER PUNCH

$\frac{1}{2}$ cup lemon juice	1 tablespoon whole allspice
1 cup light brown sugar	1 tablespoon whole cloves
2 quarts sweet cider	2 pieces whole mace
2 cups hot tea	$\frac{1}{2}$ teaspoon salt
2 sticks cinnamon	3 oranges, sliced

Mix lemon juice, sugar, cider, tea, spices and salt. Simmer 15 minutes, strain. When cool, place in your Kelvinator to chill. Float orange slices in the punch and serve. Yield: 12 servings. You may serve this hot.

RHUBARB PUNCH

3 pounds rhubarb	$1\frac{1}{2}$ cups orange juice
1 quart water	1 cup lemon juice
$2\frac{1}{2}$ cups sugar	$\frac{3}{4}$ cup shredded pineapple
1 quart ice water	

Wash rhubarb and cut into small pieces. Simmer in water until soft. Strain. If there are not two quarts of juice, add enough water to make that amount. Add sugar and stir until dissolved. Add fruit juices and pineapple. Chill in your Kelvinator. Dilute with ice water just before serving. Yield: 1 gallon, serving 30-35 punch cups.

BLACK COW

One scoop of vanilla ice cream in a tall glass. Fill the glass with root beer.

BRAZILIAN FLOAT

One scoop of vanilla ice cream in a tall glass. Fill the glass with cooled coffee.

CHOCOLATE SODA

Two tablespoons of chocolate syrup and a generous scoop of vanilla ice cream in a tall glass. Fill with charged water.

GINGER COOLER

One scoop of vanilla ice cream and a generous spoonful of crushed pineapple in a tall glass. Fill the glass with ginger ale.

GINGER GRAPE COOLER

Several ice cubes in a tall glass. Half-fill the glass with grape juice. Add ginger ale to fill the glass.

MOCHA PUNCH

One generous scoop of chocolate ice cream in a tall glass. Fill the glass with chilled, strong coffee. Top with a spoonful of whipped cream. Sprinkle with nutmeg.

APPETIZERS

Appetizers which make a lively appeal to both the eye and the palate will whet even the most jaded of appetites.

Since this is true, always make certain that canapés are dainty, colorful and tempting . . . that seafood and fruit cocktails are thoroughly chilled, attractively garnished and nicely served.

CANAPÉS

Canapés, those versatile tidbits built upon potato chips, crackers or bits of bread or toast, are always extremely popular whether you serve them at the beginning of a meal, at tea time or as an impromptu snack.

Since you can vary the bases, the shapes, the spreads and the garnishes so easily, it takes only a little imagination and time to produce an interesting and delightful assortment of canapés.

Possible bases include potato chips, crackers, Melba toast, plain toast, puff paste, tiny biscuits, small pan rolls split and buttered, whole wheat, rye or white bread.

If you use bread as a base, be certain that it is fresh . . . even though you toast it on one side to make it easier to handle.

Spreads for canapés are almost without number. The main point to remember is that they must be piquant so they will stimulate the appetite.

Make the spreads in advance, put them in covered jars and store them in your Kelvinator. Just before serving time, spread these zestful mixtures on the bases and garnish them with chopped parsley, sliced stuffed olives, chopped ripe olives or sifted hard-cooked egg. Serve them on a large appetizer tray.

CANAPÉ SPREADS

Cream cheese and anchovy paste.

Cream cheese, finely-chopped cucumber and a pinch of salt.

Cream cheese and a little grated onion.

Sardines mashed and mixed with mayonnaise and lemon juice.

Liver sausage mixed with a little grated onion, Worcestershire sauce and India relish.

Dried beef ($\frac{1}{4}$ pound), sharp cheese ($\frac{1}{2}$ pound) and tomato juice ($\frac{1}{2}$ cup). Shred beef, crumble cheese and cook with tomato juice until cheese is melted. Cool.

Ground ham, chopped pickle and a little prepared mustard. Moisten with mayonnaise.

Finely-chopped hard-cooked eggs, a little grated onion and finely-chopped crisp bacon. Mix with mayonnaise.

Finely-chopped hard-cooked egg, anchovy paste and a little mayonnaise.

Creamed sharp cheese, a little mustard and Worcestershire sauce.

Cottage cheese and chives.

Caviar mixed with grated onion and a little lemon juice.

Chicken livers mashed and mixed with mayonnaise and a little A-1 sauce.

Any of these spreads may be used for sandwich fillings.

SEAFOOD COCKTAILS

If a seafood cocktail is going to be of maximum goodness, the sauce must be subtly seasoned to just the right degree of tastiness. Just as important, it must be well chilled.

It is seldom that a seafood cocktail is served without a lemon wedge ...not only because it makes a colorful garnish but because most persons like a dash of the juice over the cocktail.

SHRIMP, CRAB MEAT OR LOBSTER COCKTAIL

Remove the midvein from shrimp; flake crab meat or lobster. Allow 1/3 cup for each serving. Chill in your Kelvinator. Serve in cocktail glasses with cocktail sauce.

OYSTERS OR CLAMS ON THE HALF SHELL

Serve oysters or clams, freshly opened, on halves of the shells. Arrange the shells on deep plates of crushed ice, allowing 6 to a serving. Center each plate with a small glass of cocktail sauce. Garnish with a wedge of lemon.

CLAM AND TOMATO JUICE COCKTAIL

Combine equal amounts of clam and tomato juice. Add a dash of Tabasco sauce and salt and pepper to taste. Chill thoroughly in your Kelvinator.

OYSTER OR CLAM COCKTAIL

Allow 4 to 6 chilled oysters or clams to a serving. Arrange in cocktail glasses. Pour cocktail sauce over them. Garnish with lemon wedges and water cress. Set the glasses in cracked ice.

TOMATO JUICE COCKTAIL

4 cups tomato juice	½ teaspoon salt
2 teaspoons Worcestershire sauce	1 teaspoon sugar
a little grated onion	sprig of parsley
1 bay leaf	juice of 1 lemon

Mix all ingredients and chill for several hours in your Kelvinator. Strain before serving. Yield: 6 servings.

COCKTAIL SAUCE

$\frac{3}{4}$ cup catsup or chili sauce	1 teaspoon celery salt
2 tablespoons Worcestershire sauce	few drops Tabasco sauce
2 teaspoons grated horseradish	juice of 2 lemons
$\frac{1}{4}$ teaspoon salt	

Mix ingredients thoroughly and chill in your Kelvinator. Yield: 10 servings. Stored in a covered jar in your Kelvinator, it will keep for weeks.

FRUIT COCKTAILS

Luscious fruits, well chilled in your Kelvinator and tastefully arranged in sherbet glasses, make a perfect first course . . . both from the standpoint of flavor and appearance.

Always strive for contrasts in the flavors and textures of fruits you serve together. For example, combine fleshy fruits like apples with succulent fruits like oranges.

Canned fruits require no sweetening. If you use fresh, tart fruits, sweeten them with chilled simple syrup. If you use melon balls, alone or with fruits, add a few grains of salt and a little lemon juice to the syrup.

Remove the seeds from grapes and the pits from cherries.

Three cups of fruit serve 6.

Sprigs of mint, green or red preserved cherries, whole strawberries or other berries or small servings of fruit sherbet are effective garnishes.

Among the most interesting first-course combinations are the following:

orange sections
honey dew melon balls
Tokay grapes

★ ★ ★

grapefruit sections
canned or fresh peaches
sliced bananas

★ ★ ★

watermelon or cantaloupe balls
honey dew melon balls

★ ★ ★

fresh pineapple
sliced strawberries
blueberries

★ ★ ★

Royal Anne cherries
orange sections
red-skinned apple cubes

★ ★ ★

diced bananas
strawberry halves
green grapes

★ ★ ★

SALADS

The ability to turn out a colorful salad, adroitly accented with a tangy dressing, has enabled many a hostess to transform an otherwise commonplace meal into a real table treat.

With the aid of your Kelvinator . . . for a successful salad must always be well chilled . . . you, too, can know the joy and satisfaction which come from such meal magic.

Salads . . . and the varieties are many . . . may be served at any stage of the meal, from first to last course depending upon the type of salad.

The secret of proper salad technique is a quick, light touch. Avoid elaborate or intricate patterns which give the impression that the ingredients have been handled a great deal.

GREEN SALADS

A tossed green salad is the ideal accompaniment for a hearty meal. Wash the salad greens, drain them well and chill them in the Crisper of your Kelvinator. Do not add any dressing until serving time.

For a dressing use the ingredients called for in the French Dressing recipe, but do not combine them in the usual way. Instead, just before serving, add the salad oil to the greens and toss them lightly until they glisten. Then add the seasonings . . . salt, sugar, paprika and mustard . . . mixed with the vinegar. If possible, allow yourself the luxury of adding a little olive oil to the salad oil.

Serve the salad from the bowl.

The judicious use of such herbs as thyme, tarragon, marjoram, basil or summer savory makes the dressing more zestful. Add the herbs to the seasonings and vinegar.

Tarragon vinegar or wine vinegar lends variety, too.

TOSSSED SALAD COMBINATIONS

head lettuce	shredded cabbage	leaf lettuce
young onions	cucumbers	shredded carrots
sliced radishes	onion	young onions
quartered tomatoes	green pepper rings	green pepper rings
★ ★ ★	celery seed	★ ★ ★
romaine	★ ★ ★	lettuce
cucumbers	water cress	sliced radishes
sliced radishes	cucumbers	quartered tomatoes
raw spinach	onions	sliced avocado
	curly endive	
★ ★ ★	★ ★ ★	★ ★ ★

MEAT AND FISH SALADS

A hearty meat or fish salad makes a delicious main course at lunch or supper.

This type of salad generally requires mayonnaise or a cooked dressing.

AVOCADO WITH CRAB MEAT SALAD

1 cup fresh or canned crab meat	1/3 cup mayonnaise
1 cup finely-chopped celery	3 avocados
2 tablespoons chopped green pepper	lettuce
2 hard-cooked eggs, chopped	lemon wedges
3 tablespoons French dressing	green olives

Combine crab meat, celery, green pepper and eggs. Add French dressing. Season to taste. Chill in your Kelvinator. Just before serving, mix with mayonnaise. Serve on peeled avocado halves on lettuce. Garnish with a wedge of lemon and green olives. Yield: 6 servings.

You may substitute shrimp, lobster, tuna fish or chicken for the crab meat.

SHRIMP SALAD

1 pound shrimp	salad greens
1/2 cup chopped celery	1/2 cup mayonnaise
4 tablespoons chili sauce (optional)	

Remove midvein from cooked shrimp. Cut in halves and combine with celery. Chill in your Kelvinator. Arrange on salad greens. Combine mayonnaise and chili sauce and serve over salad. Yield: 4 servings.

CHICKEN SALAD

1 cup cooked chicken	mayonnaise
1 cup chopped celery	lettuce
1/2 teaspoon salt	1 tablespoon capers
2 hard-cooked eggs, quartered	

Add salt to chicken and celery and mix with mayonnaise. Chill in your Kelvinator. Arrange on lettuce and garnish with capers and eggs. Yield: 4 servings.

MOCK CHICKEN SALAD

1 cup cooked diced veal or pork	lettuce
1 cup diced celery	stuffed olives
¼ cup French dressing	mayonnaise

Combine meat, celery and French dressing and chill in your Kelvinator. Arrange on lettuce. Garnish with olives. Serve with mayonnaise. Yield: 4 servings.

KIDNEY BEAN SALAD

1 cup cooked kidney beans	1 green pepper, shredded
½ cup chopped dill pickle	4 tablespoons French dressing
1 small onion, chopped fine	mayonnaise
1 cup finely-cut celery	salad greens
2 hard-cooked eggs, sliced	

Mix all ingredients except mayonnaise, salad greens and eggs. Chill in your Kelvinator. Serve with mayonnaise on salad greens. Garnish with eggs. Yield: 4-6 servings.

MACARONI SALAD

1 cup raw shell or elbow macaroni	1 green pepper, shredded
¼ cup French dressing	1 pimiento, shredded
1 cup chopped celery	½ teaspoon salt
2 tablespoons chopped onion	½ cup mayonnaise
2 apples, cubed	salad greens

Cook macaroni in boiling, salted water until tender. Drain and add French dressing. When macaroni is cold, add celery, onion, apples, pepper, pimiento and salt. Chill in your Kelvinator. Just before serving, combine with mayonnaise. Serve on salad greens. Yield: 4-6 servings.

You may add ½ cup cubed sharp cheese for extra flavor.

FRUIT SALADS

A fruit salad is one of the easiest and quickest to prepare, for you may use almost any combination of fruits, either fresh or canned, which you have in your Kelvinator.

If you use canned fruits, drain them well.

Try to select fruits of contrasting colors. To make these colors still more effective, serve the fruits on a bed of salad greens.

A light and sweet dressing is usually preferred for fruit salads.

APPLES, TOKAY GRAPES AND NUT MEATS

Use red-skinned apples, unpeeled. Cube or slice the apples. Dip them into lemon or other fruit juice to prevent discoloration. Cut the grapes in halves and remove the seeds. Arrange the fruits on lettuce, top with nut meats and serve with Honey Dressing or Fruit Juice Dressing, see page 33.

GRAPEFRUIT AND AVOCADO SALAD

Peel the grapefruit, cutting close enough to remove all the white membrane. Cut along each dividing membrane with a sharp knife and remove the sections of fruit.

Cut avocado in half lengthwise; remove the seed. Peel and cut into slices. Alternate sections of avocado and grapefruit on salad greens. Serve with a sharp French dressing.

FRESH FRUIT PLATTER

- | | |
|--|----------------------------------|
| 1 number 2½ can black or white cherries,
pitted | 2 large oranges |
| water cress or mint | 1 number 1 can pineapple fingers |
| 1 large grapefruit | 2 bananas |
| | ½ cup finely-chopped nuts |

Arrange cherries in a mound in the center of a large chop plate or round appetizer tray. Surround with water cress or mint. Divide the rest of the plate, with water cress, into four sections, radiating from the mound of cherries. In one, arrange grapefruit sections and sprinkle with chopped mint. Fill the opposite section with orange segments.

In one of the other spaces, place pineapple fingers. And in the fourth arrange bananas, cut in finger-length pieces and rolled in chopped nuts. Chill in your Kelvinator and serve with Honey Dressing, see page 33. Yield: 6-8 servings.

OTHER FRUIT SALAD COMBINATIONS

- | | |
|----------------------------|---|
| bananas | sweet cherries, fresh or canned, pitted |
| Tokay grapes | pineapple, fresh or canned |
| walnuts | bananas |
| ★ ★ ★ | ★ ★ ★ |
| pineapple, fresh or canned | pears, fresh or canned |
| green grapes | sliced oranges |
| oranges | Tokay grapes |
| | slices of crystallized ginger |
| ★ ★ ★ | ★ ★ ★ |

UNCOOKED CRANBERRY RELISH

2 cups cranberries

2 oranges

2 cups sugar

Wash cranberries and oranges. Cut oranges into quarters, remove any seeds and put oranges and cranberries through the food chopper. Add sugar and mix well. Chill in your Kelvinator for several hours. Yield: 3 cups.

MOLDED SALADS

A molded fruit salad will do double duty as both a salad and a dessert when it is served as the last course of a meal.

Lemon gelatin is a good foundation for a molded fruit salad since it brings out the full flavor of the fruit. Tomato aspic is recommended as a foundation for fish salad. Either lime or lemon gelatin makes a good base for vegetables. If you use a sweetened, flavored gelatin as a background for vegetables, substitute a little vinegar or lemon juice for part of the liquid.

Oil the mold or molds with vegetable salad oil . . . not olive oil which solidifies when it is cold . . . so you can turn the salad out easily.

Let the gelatin become thick and syrupy before you add fruit or any other solid ingredients; otherwise, they will all rise to the top.

Molded salads require a creamy dressing. Use sour cream or whipped cream to dilute mayonnaise or cooked dressing.

TOMATO ASPIC

1 tablespoon gelatin

¼ cup cold water

2 cups tomato juice

1 bay leaf

5 whole black peppers

3 whole cloves

1 slice of onion

1 teaspoon salt

1 tablespoon sugar

1 teaspoon Worcestershire sauce

Soften gelatin in water, (5 minutes). Combine tomato juice, bay leaf, peppers, cloves, onion, salt and sugar. Simmer (do not boil) 10 minutes. Strain hot tomato juice over softened gelatin and stir until dissolved. Add Worcestershire sauce. Pour into oiled molds. Chill in your Kelvinator until firm. Yield: 6 individual molds.

TOMATO ASPIC VARIATIONS

For variety, add any of the following combinations to tomato aspic after it begins to thicken:

1 cup finely-shredded cabbage

½ cup chopped green pepper

★ ★ ★

1 cup crab meat flakes or shrimp

½ cup chopped celery

★ ★ ★

cream cheese balls, rolled in chopped nut meats

★ ★ ★

3 hard-cooked eggs, cut in half lengthwise or prepared as deviled eggs

★ ★ ★

COTTAGE CHEESE RING

2 tablespoons gelatin

½ cup cold water

1½ cups pineapple juice

1 pound cottage cheese

2 3-ounce packages pasteurized cream cheese

1 cup thin cream or top milk

1 teaspoon salt

lettuce

mixed fruits

mayonnaise

Soften gelatin in water, (5 minutes). Heat pineapple juice to the boiling point and add to gelatin. Stir until dissolved. Chill in your Kelvinator until thick and syrupy. Rub cottage cheese through a sieve and mix with softened cream cheese. Add cream gradually. Add salt. Fold into the thickened gelatin. Turn cheese mixture into an oiled ring mold, and chill in your Kelvinator until firm. Unmold on lettuce and fill the center with mixed fruits, either canned or fresh. Serve with mayonnaise. Yield: 6-8 servings.

JELLIED CHICKEN SALAD

1 tablespoon gelatin

1 cup chicken stock

1 cup cubed cooked chicken

½ cup chopped celery

½ cup nut meats

1/3 cup mayonnaise

lettuce

3 hard-cooked eggs

6 radish roses

Soften gelatin in ¼ cup cold chicken stock and dissolve it in remaining stock heated to the boiling point. Cool. Add chicken, celery, nuts and mayonnaise. Salt to taste. Pour into oiled molds and chill in your Kelvinator until firm. Serve garnished with lettuce, hard-cooked eggs and radish roses. Yield: 5-6 servings.

GINGER ALE SALAD

1 package lime gelatin	¼ cup blanched almonds
1¾ cups ginger ale	½ cup dates, cut in halves
3 slices canned pineapple, cubed	lettuce or water cress

Dissolve gelatin in ¾ cup hot ginger ale. Add remaining cup of ginger ale. Chill until thick and syrupy. Add pineapple, almonds and dates. Pour into an oiled mold. Chill in your Kelvinator until firm. Unmold on lettuce or water cress. Serve with Fruit Juice Dressing, see page 33. Yield: 6 servings.

MOLDED CRANBERRY SALAD

1½ cups hot water	1 quart cranberries
1 package lemon gelatin	1 cup chopped celery
2 oranges	lettuce
	mayonnaise

Pour hot water over gelatin and stir until dissolved. Cool in your Kelvinator until thick and syrupy. Wash oranges and cranberries and put through the food chopper. Add, with celery, to thickened gelatin. Turn into oiled molds. Chill in your Kelvinator until firm. Serve on lettuce with mayonnaise. Yield: 6 servings.

SALAD DRESSINGS

Since the dressing is just as important as the salad itself, choose it with great care. You may select one of the many commercial dressings or you may prefer to make your own. In either case, store the dressing, covered, in your Kelvinator.

FRENCH DRESSING

½ teaspoon salt	¼ teaspoon dry mustard
1 teaspoon sugar	¾ cup salad oil
1 teaspoon paprika	¼ cup vinegar (1 tablespoon tarragon vinegar, 3 tablespoons cider vinegar)

Put all ingredients into a screw-top jar and shake well before using. You may add a slice of Bermuda onion or a clove of garlic. Store covered in your Kelvinator.

VINAIGRETTE DRESSING

1 cup French dressing	1 tablespoon chopped green pepper
1 tablespoon chopped pickle	1 tablespoon chopped parsley
1 teaspoon chopped onion or chives	

Mix ingredients and store covered in your Kelvinator. Shake well before using.

CHIFFONADE DRESSING

1 cup French dressing	1 tablespoon finely-chopped onion
2 tablespoons finely-chopped parsley	2 tablespoons chopped pimienta
2 hard-cooked eggs, chopped fine	

Mix and store covered in your Kelvinator. Shake before using.

COOKED DRESSING

½ teaspoon salt	¾ cup milk
1 teaspoon mustard	1 egg or 2 egg yolks
1½ tablespoons sugar	¼ cup vinegar
2 tablespoons flour	1 tablespoon butter or salad oil

Mix dry ingredients and add to milk. Cook over the medium heat of your Kelvinator Electric Range until thick. Pour over beaten egg. Add vinegar and butter and cook 2 minutes. Cool. Store covered in your Kelvinator. Thin with thick sour cream or whipped cream before serving.

MAYONNAISE

1 whole egg	¼ teaspoon dry mustard
1 egg yolk	¼ teaspoon sugar
1 teaspoon salt	juice of ½ lemon
2 cups salad oil	

Beat eggs with dry ingredients. Add 1 teaspoon of lemon juice. Add oil gradually, beating constantly. As mixture thickens, add rest of lemon juice and oil alternately. Store covered in your Kelvinator.

THOUSAND ISLAND DRESSING

3 tablespoons chopped pimienta	½ teaspoon salt
1 teaspoon chopped onion	1 teaspoon Worcestershire sauce
1 tablespoon chopped green pepper	½ cup chili sauce
1 hard-cooked egg, chopped	1 cup mayonnaise

Combine ingredients and store covered in your Kelvinator.

HONEY DRESSING (FOR FRUIT)

¼ cup honey	¼ teaspoon salt
1/3 cup lemon juice	½ teaspoon celery seed (optional)

Mix ingredients thoroughly. Store covered in your Kelvinator.

FRUIT JUICE DRESSING

½ cup pineapple juice	1/3 cup sugar
juice of 1 lemon	2 tablespoons cornstarch
¼ cup orange juice	pinch of salt
2 eggs	

Mix fruit juices with dry ingredients. Cook over the medium heat of your Kelvinator Electric Range, stirring constantly, until mixture thickens. Pour hot mixture over beaten eggs and cook 1 minute longer. Thin with plain or whipped cream before serving. Store covered in your Kelvinator.

CREAM CHEESE DRESSING (FOR FRUIT)

3 tablespoons red currant or grape jelly	1 3-ounce package pasteurized cream
1 teaspoon lemon juice	cheese

Beat jelly until smooth. Add lemon juice. Mix and beat well with cream cheese. Chill in your Kelvinator.

SOUR CREAM DRESSING

1 cup thick sour cream	1 tablespoon sugar
½ teaspoon salt	juice of ½ lemon

Mix ingredients thoroughly. Store covered in your Kelvinator. Use this dressing for cole slaw, leaf lettuce or sliced cucumber salad.

DESSERTS

The dessert course . . . to many the most important part of the meal . . . is a good test of the hostess' knowledge and experience in menu-planning. Yet a few simple rules will guide even the amateur to gratifying success.

Always plan the dessert with careful consideration of the rest of the meal. That is, if the preceding courses are hearty, select a light, fluffy dessert. Or if the rest of the meal is light, choose a heavier dessert. Also try to have contrast in textures and flavors.

Even the simplest and most commonplace dessert looks . . . and tastes . . . ever so much better when it is served against an attractive background such as a pretty plate or a sparkling glass dish.

MOLDED DESSERTS

Molded desserts are always made with gelatin and often with fruit. Therefore, they present a great many possibilities as to color, shape and fancy patterns.

To arrange fruit in a design, first pour in a little of the gelatin mixture and let it become firm. Next add the fruit, pour in more mixture, enough to hold the fruit firm. After this layer has set, fill the mold with the rest of the gelatin.

If you want the fruit mixed through the mold, let the gelatin become thick and syrupy before adding the fruit; otherwise it will all rise to the top of the mold.

Oil the mold with any salad oil, except olive oil, so you can turn the dessert out easily.

ALMOND MACAROON MOUSSE

1½ tablespoons gelatin	18 macaroons, crushed
½ cup cold water	12 marshmallows, diced
1 cup sugar	1 cup chopped blanched almonds
2 cups whipping cream	fresh fruits for garnish

Put gelatin into a cup with water and let it soften, (5 minutes). Then set cup in hot water so gelatin will dissolve. When gelatin is dissolved, mix it well with sugar. As this begins to thicken, fold it into stiffly-whipped cream. Add macaroons, marshmallows and almonds. Turn mixture into a lightly-oiled mold and chill in your Kelvinator until firm. Garnish with fresh fruits. Yield: 6-8 servings.

ALMOND AND HONEY PUDDING

1½ tablespoons gelatin	½ teaspoon salt
½ cup cold water	½ teaspoon vanilla
2 cups rich milk	½ teaspoon almond extract
3 egg yolks	½ cup chopped blanched almonds
½ cup honey	1 cup whipping cream
	coffee jelly

Soften gelatin in water, (5 minutes). Scald milk. Beat egg yolks with honey and add to milk. Cook until mixture coats the spoon. Add salt and softened gelatin and stir until gelatin is dissolved. Cool until thick and syrupy. Add flavorings and nut meats. Fold in stiffly-whipped cream. Pour into an oiled 1½-quart ring mold and chill in your Kelvinator until firm. To serve, unmold and fill center with cubes of coffee jelly. Yield: 6-8 servings.

Coffee Jelly

2 tablespoons gelatin	½ cup boiling water
½ cup cold water	1 cup sugar
	3 cups strong coffee

Soften gelatin in cold water, (5 minutes). Add boiling water and stir until gelatin is dissolved. Stir in sugar. Add coffee and pour into an oiled shallow pan. Chill in your Kelvinator until firm. Cut into inch cubes to fill center of ring of Almond and Honey Pudding.

REFRIGERATOR PIES AND CAKES

Refrigerator pies and cakes range from the light and fluffy to the heavier and richer type of dessert. Therefore, there is one to suit almost every preference.

KELVINATOR CHEESE CAKE

Graham Cracker Crust

2 cups graham crackers or zwieback crumbs	4 tablespoons sugar 1 teaspoon cinnamon
	½ cup butter or margarine

Sift crumbs with sugar and cinnamon. Mix thoroughly with softened butter. Reserve ¾ cup of crumb mixture. Line bottom and sides of a 9-inch spring form pan with remaining mixture, pressing firmly into pan.

Cheese Filling

2 tablespoons gelatin	1 pound cream cheese
½ cup of cold water	½ teaspoon salt
1½ cups milk	4 tablespoons lemon juice
4 egg yolks	1 teaspoon grated lemon rind
¾ cup sugar	1 cup whipping cream

Soften gelatin in water, (5 minutes). Scald milk and dissolve softened gelatin in it. Beat egg yolks with sugar and add to hot milk. Combine with softened cream cheese, salt, lemon juice and rind. Mix until smooth. Chill in your Kelvinator until thick. Fold in whipped cream and pour into crumb-lined pan. Cover top with remaining crumbs. Let stand in your Kelvinator at least 2 hours before serving. Yield: 8 servings.

GRAHAM CRACKER ROLL

½ pound graham crackers	½ pound marshmallows
1 package dates	1 cup cream
1 cup nut meats	whipped cream or ice cream

Reserve 4 crackers; crumble the rest. Cut dates, nut meats and marshmallows. Mix with cracker crumbs and cream. Roll remaining 4 crackers on a molding board with a rolling pin. Turn out mixture on crumbs and shape into a roll. Chill in your Kelvinator 24 hours. Slice and serve with whipped cream or ice cream. Yield: 6-8 servings.

LIME CHIFFON PIE

1 tablespoon gelatin	½ cup lime juice
2 tablespoons cold water	4 egg whites
4 egg yolks	½ cup sugar
½ cup sugar	½ cup whipping cream
¾ teaspoon salt	1 baked pie shell
1½ teaspoons grated lime rind	whipped cream (optional)
pistachio nuts (optional)	

Soften gelatin in water, (5 minutes). Combine egg yolks, sugar, salt, lime rind and juice. Cook over the low heat of your Kelvinator Electric Range, stirring constantly, until mixture thickens. Add softened gelatin and stir until dissolved. Cool. Beat egg whites stiff and gradually beat in the ½ cup sugar. Fold into egg yolk mixture along with stiffly-whipped cream. Pour into baked pie shell and chill in your Kelvinator until firm. Garnish with whipped cream and chopped pistachio nuts if desired. Yield: 6 servings.

STRAWBERRY CHIFFON PIE

1 tablespoon gelatin	juice of ½ lemon
¼ cup cold water	2 egg whites
1½ cups crushed strawberries and juice	¼ cup sugar
¾ cup sugar	1 baked pie shell
¼ teaspoon salt	few whole strawberries (optional)
whipped cream (optional)	

Put gelatin into a cup with water and let it soften, (5 minutes). Then set cup in hot water so gelatin will dissolve. Mix strawberries, the ¾ cup sugar, salt and lemon juice. Add gelatin, stirring quickly to prevent it from lumping. Chill in your Kelvinator until thick and syrupy. Beat egg whites stiff; fold in the ¼ cup of sugar, then fold whites into strawberry mixture. Pour into baked pie shell and chill in your Kelvinator until firm. Garnish with whole strawberries and whipped cream if desired. Yield: 6 servings.

ORANGE CHIFFON PIE

1 tablespoon gelatin	1 tablespoon lemon juice
1/3 cup cold water	grated rind of 1 orange
4 eggs	¼ teaspoon salt
1 cup sugar	1 baked pie shell
1/3 cup orange juice	whipped cream (optional)

Soften gelatin in water, (5 minutes). Separate yolks and whites of the eggs. Put yolks into the top of a double boiler with ½ cup of sugar. Place over boiling water and beat with a rotary beater until creamy and thick. Remove from heat and add orange and lemon juices and grated orange rind. Add gelatin and stir until dissolved. Add salt to egg whites and whip until stiff. Beat in remaining ½ cup of sugar gradually. Fold egg whites into yolk mixture and pour into baked pie shell. Chill in your Kelvinator until firm. Serve with whipped cream if desired. Yield: 6 servings.

EGGNOG PIE

2 tablespoons gelatin	1 cup hot milk
1/3 cup milk	1 teaspoon vanilla
3 egg yolks	1 cup whipping cream
2/3 cup sugar	1 baked pie shell
½ teaspoon salt	grated nutmeg (optional)

Soften gelatin in the 1/3 cup milk, (5 minutes). Mix egg yolks, sugar and salt. Add hot milk and cook over the low heat of your Kelvinator

Electric Range until mixture coats the spoon. Add softened gelatin and stir until dissolved. Cool. Add vanilla. Chill in your Kelvinator until mixture thickens. Fold in stiffly-whipped cream and pour into baked pie shell. Chill in your Kelvinator until firm. Sprinkle with a little grated nutmeg if desired. Yield: 6 servings.

FROZEN DESSERTS

Frozen desserts . . . ice creams, sherbets and mousses . . . provide a party-like climax to any meal. With your Kelvinator constantly at your service, it is always a real pleasure to make and serve them.

The following general hints will help you in the preparation, freezing, storing and serving of frozen desserts:

Use only recipes which have been formulated for use with an electric refrigerator.

Sugar lowers the freezing point, so do not add more than the recipe indicates. Use $\frac{1}{3}$ less sugar when you use canned fruit.

You may use granulated sugar in all mixtures if you dissolve it thoroughly first in fruit or liquids.

Fruits will crystallize if frozen whole; therefore, chop them fine, run through a sieve or wilt them by heating them just to the boiling point.

You may substitute evaporated milk for whipping cream. To whip evaporated milk, chill it thoroughly in your Kelvinator, add the juice of half a lemon, and whip.

Whip cream to the same consistency as that of the base with which it is to be combined. Whipped cream which is too stiff makes the mixture buttery.

Fold mixtures together lightly. The air which is incorporated in the mixtures keeps desserts fine-grained.

You may use gelatin, tapioca, cornstarch, condensed milk or marshmallows as binders. One level teaspoon of plain gelatin to each cup of liquid may help the mixture to freeze more smoothly.

If there is too much mixture for one tray and not enough for two, extend the sides of the tray with a collar of waxed paper.

The rate of freezing determines to a great extent how fine-grained the frozen dessert will be. Place the freezing tray on the bottom of the compartment where freezing is fastest.

Turn the Temperature Control to Number 6 (Colder) setting when you put the mixture in to freeze. Fast freezing improves the texture because it freezes the mixture before the incorporated air escapes.

Stir thin mixtures, such as ices, sherbets and thin-base ice creams, only once during the freezing process . . . when the mixture has frozen ½ inch around the edge. You need not stir heavy desserts during the freezing process.

If it is necessary to stir the frozen dessert during freezing, do so quickly. When possible, remove the tray from the freezer only partially. When a mixture is to be beaten, set the bowl and beater in the Kelvinator food storage compartment before using so they will be cold.

As soon as the mixture is frozen, turn the Temperature Control back toward normal position.

To dress up a simple ice cream, serve it with a rich chocolate, caramel or fruit sauce. Or alternate layers of the ice cream and fresh fruit in a parfait glass.

If you are looking for a variation on the usual ice cream and cake combination, put the two together in an ice cream sandwich. Place the ice cream between two slices of cake and top the sandwich with a favorite sauce.

Toast slices of pound cake when you want an interesting base for ice cream.

Serve a sherbet and an ice cream together for a colorful as well as flavorful effect . . . it's a pretty partnership which requires no last-minute preparation.

LEMON BISQUE

1 package lemon gelatin	pinch of salt
1¼ cups hot water	1 cup evaporated milk
1/3 cup honey	juice and grated rind of 1 lemon
1 cup vanilla wafer crumbs	

Pour hot water over gelatin. Add honey and salt. Chill until thick. Whip chilled evaporated milk, add lemon juice and rind. Beat thickened gelatin mixture until light, add whipped evaporated milk and continue beating until well mixed. Pour a layer of this mixture into an oiled bread pan. Cover with a layer of vanilla wafer crumbs. Continue alternating a layer of gelatin with a layer of crumbs, finishing with a layer of gelatin. Set the pan on the bottom of the High-Speed Freezer. Turn the Temperature Control to Number 6 (Colder) setting. Yield: 8 servings.

CRANBERRY CREAM SHERBET

1 quart cranberries	2/3 cup sugar
2 cups water	pinch of salt
1 cup whipping cream or evaporated milk	

Cook cranberries in water until they are soft. Rub through a sieve. Add sugar and salt to hot juice and pulp. Chill. Fold in partially-whipped cream. Pour into a Kelvinator freezing tray and set it on the bottom of the High-Speed Freezer. Turn the Temperature Control to Number 6 (Colder) setting to freeze. Yield: approximately 1 quart.

CHOCOLATE ICE CREAM

2 teaspoons gelatin	1 cup milk
1/4 cup cold water	pinch of salt
2 squares bitter chocolate	1 1/2 teaspoons vanilla
1/2 cup confectioner's sugar	1-1/3 cups whipping cream or evaporated milk

Soften gelatin in water, (5 minutes). Melt chocolate over the low heat of your Kelvinator Electric Range. Add sugar and blend thoroughly. Add milk gradually. Bring to the boiling point, stirring constantly. Remove from heat and add gelatin and salt. Chill in your Kelvinator until thickened. Beat well with a rotary beater. Add vanilla and fold in partially-whipped cream. Pour into a Kelvinator freezing tray and set it on the bottom of the High-Speed Freezer. Turn the Temperature Control to Number 6 (Colder) setting to freeze. Yield: 1 quart.

BUTTER PECAN ICE CREAM

2/3 cup sweetened condensed milk	2 tablespoons melted butter
1/2 cup milk	1 cup whipping cream or evaporated milk
1/2 teaspoon vanilla	1/2 cup chopped pecans
	1/4 teaspoon salt

Blend condensed milk, fresh milk, vanilla and butter. Fold in partially-whipped cream, nuts and salt. Pour into a Kelvinator freezing tray and set it on the bottom of the High-Speed Freezer. Turn the Temperature Control to Number 6 (Colder) setting. Stir twice during freezing. Yield: 1 quart.

BANANA WHIP

3 well-ripened bananas	½ cup sugar
¼ cup orange juice	few grains of salt
juice of 1 lemon	1 cup whipping cream or evaporated milk

Peel and mash bananas. Add fruit juices and rub through a sieve. Add sugar and salt. Stir well and chill 10 minutes in your Kelvinator. Fold in partially-whipped cream. Pour into a Kelvinator freezing tray and set it on the bottom of the High-Speed Freezer. Turn the Temperature Control to Number 6 (Colder) setting to freeze. Yield: approximately 1 quart.

APRICOT AND BANANA PARFAIT

2/3 cup sugar	2/3 cup apricot pulp (fresh or dried, cooked)
1/3 cup water	2/3 cup banana pulp
2 egg whites	2/3 cup whipping cream or evaporated milk
pinch of salt	
juice of 1 lemon	

Boil sugar and water until syrup spins a thread when dropped from spoon. Beat egg whites with salt until stiff. Pour syrup over egg whites, beating constantly. Continue beating until cool. Add lemon juice and fruit pulp. Pour into a Kelvinator freezing tray and set it on the bottom of the High-Speed Freezer. Turn the Temperature Control to Number 6 (Colder) setting. Freeze until mixture is mushy. Remove to a chilled bowl, beat well with a rotary beater and fold in partially-whipped cream. Return to the tray and continue freezing. Yield: approximately 1 quart.

PEANUT BRITTLE MOUSSE

1 tablespoon gelatin	1/3 cup sugar
¼ cup cold water	¾ cup crushed peanut brittle
1 cup milk	1 cup whipping cream or evaporated milk

Soften gelatin in water, (5 minutes). Scald milk. Add gelatin and sugar. Stir until dissolved. Cool. Chill in your Kelvinator until thick and syrupy. Fold in peanut brittle and partially-whipped cream. Pour into Kelvinator freezing tray and set it on the bottom of the High-Speed Freezer. Turn the Temperature Control to Number 6 (Colder) setting to freeze. Yield: approximately 1 quart.

You may substitute chocolate chips for the peanut brittle.

PEPPERMINT ICE CREAM

$\frac{1}{2}$ pound hard peppermint candy 16 marshmallows
 $\frac{1}{2}$ cup boiling water 1 cup milk
1 cup whipping cream or evaporated milk

Crush candy and reserve $\frac{1}{2}$ cup. Pour boiling water over rest of candy. When it is dissolved, add marshmallows and stir over the medium heat of your Kelvinator Electric Range until they are melted. Remove from unit and add milk. Cool. Pour into a Kelvinator freezing tray and set it on the bottom of the High-Speed Freezer. Turn the Temperature Control to Number 6 (Colder) setting. Freeze until mixture is mushy. Remove to a chilled bowl, beat well with a rotary beater and fold in partially-whipped cream and the $\frac{1}{2}$ cup of reserved crushed candy. Return to the tray and continue freezing. Yield: approximately 1 quart.

EGGNOG ICE CREAM

2 eggs $\frac{1}{2}$ cup table cream
 $\frac{1}{4}$ cup sugar 1 teaspoon vanilla
pinch of salt $\frac{1}{4}$ teaspoon nutmeg
 $\frac{1}{2}$ cup whipping cream or evaporated milk

Whip eggs with sugar and salt until very light. Add table cream and flavorings. Pour into a Kelvinator freezing tray and set it on the bottom of the High-Speed Freezer. Turn the Temperature Control to Number 6 (Colder) setting. Freeze until mixture is mushy. Remove to a chilled bowl, beat well with a rotary beater and fold in partially-whipped cream. Return to the tray and continue freezing. Yield: 4-6 servings.

FRUIT SAUCES FOR ICE CREAM SUNDAES

FRESH BERRY SAUCE

1 pint strawberries or red raspberries $\frac{1}{3}$ cup sugar

Wash, hull and crush berries. Add sugar and chill in your Kelvinator. Yield: 1 cup.

FRESH PEACH SAUCE

$\frac{1}{2}$ cup sugar $\frac{1}{2}$ cup water 2 cups thinly-sliced peaches

Combine sugar and water and boil 5 minutes. Add peaches and bring to boiling point. Cool and place in your Kelvinator to chill. Yield: 2 cups.

PINEAPPLE SAUCE

1½ tablespoons cornstarch	1 cup crushed pineapple
½ cup sugar	¾ cup water
pinch of salt	1 tablespoon lemon juice

Mix cornstarch, sugar and salt. Add to pineapple and water. Bring to a boil, stirring constantly. Boil until clear. Cool and add lemon juice. Store covered in your Kelvinator. Yield: 1¾ cups.

MELBA SAUCE

2 teaspoons cornstarch	1½ cups red raspberries, crushed
2/3 cup sugar	½ cup red currant jelly

Mix cornstarch and sugar, stir into crushed raspberries and currant jelly. Stirring constantly, cook over the medium heat of your Kelvinator Electric Range until thick and clear. Cool. Cover and store in your Kelvinator. Yield: 2 cups.

Serve over peach or cherry ice cream. Or place a scoop of vanilla ice cream on a large peach half and pour the sauce over the ice cream.

SANDWICHES

The bread and the knife are largely responsible for the success of a sandwich. The bread should be fresh . . . the knife sharp.

Fresh bread not only makes a more palatable sandwich, but it requires less butter and less filling than bread which is a day or so old.

With a sharp knife you can cut bread into the thin and uniform slices which are so essential if the sandwich is to be dainty and easy to handle.

Some sandwiches require butter while others do not. If the filling is quite moist, butter will prevent its soaking into the bread. Very often you may substitute mayonnaise for butter.

By whipping butter you can increase the volume ½ without detracting from the flavor. First let the butter soften at room temperature, then cream it with a fork or whip it in an electric mixer.

If you want to remove the crusts, do so before buttering the bread.

You can easily add to the appeal of a sandwich assortment by using a variety of breads.

Bake fruit or nut bread in a fancy shape to make it more interesting. Such breads call for only a simple filling . . . cream cheese or butter.

SANDWICH LOAF

1 small loaf of sandwich bread	½ pound pasteurized cream cheese
butter or margarine, softened	¼ teaspoon salt
4 sandwich fillings	milk

Sandwich Fillings

HAM FILLING

2/3 cup ground cooked ham	1 pimienta, chopped fine
1 tablespoon mayonnaise	

Mix all ingredients.

EGG FILLING

3 hard-cooked eggs	a little grated onion
3 slices crisp bacon	1 tablespoon mayonnaise

Mash eggs and bacon. Mix with onion and mayonnaise.

CREAM CHEESE—CUCUMBER FILLING

1 3-ounce package cream cheese	½ cup finely-chopped cucumber
¼ teaspoon salt	

Mix all ingredients.

SHRIMP FILLING

½ pound fresh shrimp, cleaned and minced	¼ cup celery, cut fine
	¼ teaspoon salt
1 tablespoon mayonnaise	

Mix all ingredients.

With a sharp knife remove all crusts from the loaf of sandwich bread. Cut the loaf into five lengthwise slices of equal thickness.

Spread the first slice with softened butter or margarine, then with Ham Filling. Butter the second slice and place on the first, butter side down. Butter the top and spread with Egg Filling. Butter the third slice and place on the second, butter side down. Do not butter the top of this third slice but spread it with Cream Cheese-Cucumber Filling. Add

the fourth slice, unbuttered. Butter the top and spread with Shrimp Filling. Butter the fifth slice and add, butter side down.

Square up the loaf and place it on a double thickness of waxed paper.

Mix cream cheese with salt and enough milk to make the cheese spread easily. Cover the outside of the sandwich loaf with this mixture, spreading the sides and ends first, then the top.

Wring a piece of cheesecloth out of cold water and wrap the sandwich loaf in it. Place it in your Kelvinator to chill. Garnish with parsley and radish roses before serving. You may sprinkle finely-chopped parsley over the sides and top.

If you prefer, you may make any one of the four fillings in larger quantity and use it on all the slices.

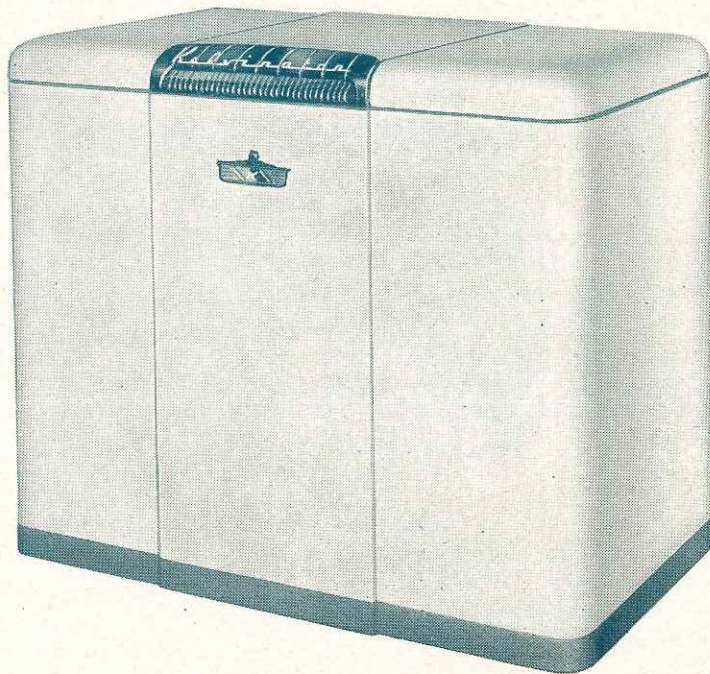
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You'll enjoy these benefits in full measure when you install a Kelvinator Home Freezer in your home.

It embodies the same proved principles of low-temperature refrigeration which have made Kelvinator Ice Cream Cabinets prime favorites of stores everywhere; it brings you the same high standard of quality, performance and value which attracted you to your Kelvinator Refrigerator. Last, but not least, like your Kelvinator Refrigerator, it is powered by Polarsphere, which assures years of unfailing, carefree service.

Ask your Kelvinator retailer for complete information.



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LET'S GET ACQUAINTED

As the owner of a new Kelvinator, it should interest you to know that your refrigerator is the product of one of the world's most experienced manufacturers of electric refrigerators for the home.

Your new refrigerator has a heritage of excellence that extends back to the founding of Kelvinator in 1914 . . . when the electric refrigerator was the new scientific marvel of the day. It has had as its proving ground the hard test of the years in the kitchens of Kelvinator users in every civilized land on the globe.

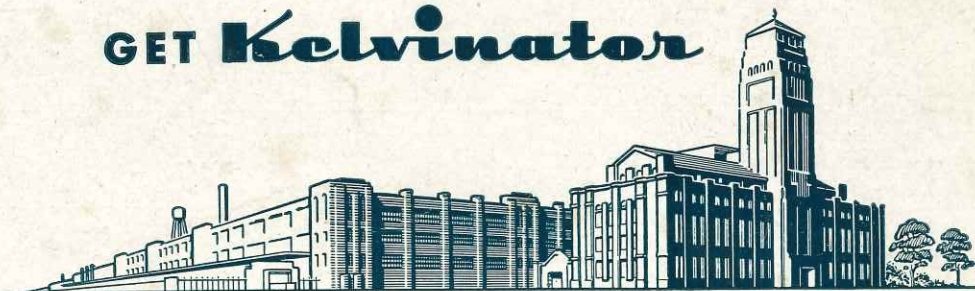
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